

## **Job Description for Sous Chef At Ironbridge Golf Club**



**Job Title:** Sous Chef

**Location:** Ironbridge Bar and Grill, Glenwood Springs, CO

**Position Type:** Year Round

**Compensation:** \$60k/yr., 40 hours per week

**Additional Income:** Event tip out

**Additional Benefits:** Availability for benefits after 90 days, Staff uniforms, Golf Shop Discounts, Food and Beverage Discounts, Golf playing and practicing privileges.

**Experience:** Must have formal culinary training, and extensive kitchen experience

**Responsibilities:** The Sous Chef will report to the Head Chef and Food and Beverage Manager and will have the following responsibilities:

- Directs food preparation and collaborates with the executive chef, including menu design and offering suggestions and creative ideas that can improve upon kitchen's performance.
- Produces high quality plates in both design and taste.
- Helps to oversee the kitchen staff and solves problems that arise and seizes control of issues in the kitchen.
- Monitors and maintains kitchen equipment, keeping stations clean, and complying with food safety standards.
- Knowledge of various cooking methods, ingredients, and procedures.
- Management skills.
- Leadership, creativity, time management skills, decision making, handles pressure, and deals with uncertainty.
- Foster a culture of cohesion and collaboration by partnering effectively with front of house staff members.
- Ensuring exceptional dining experiences for guests while fostering teamwork and mutual respect among all staff members.